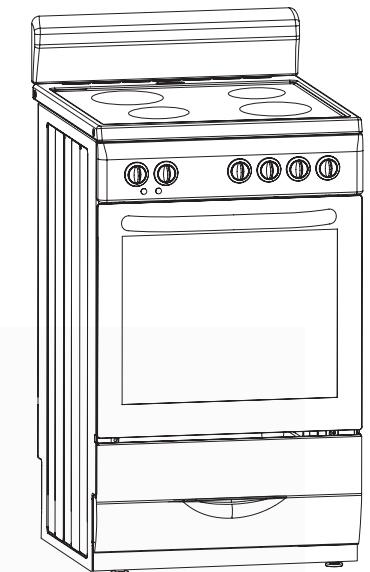
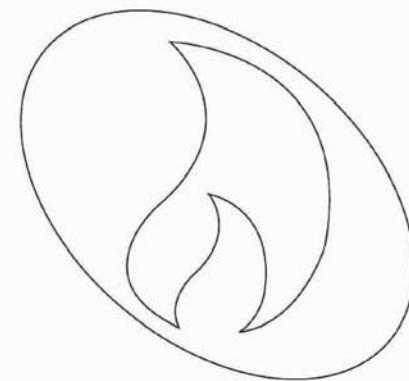


Euromaid

Single Fan Forced
Electric Cooker with
Grill

*Installation and operation
instructions and cooking guide*

**Model: CUF54
TCUF54**



get the best from your new cooker

Do not use this cooker until you have read the instruction manual.

DEAR CUSTOMER,

Congratulations on your choice of this Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified person in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using and keep for handy reference. Make sure you understand the controls prior to using the appliance. This cooker must only be used for its intended purpose, ie. the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the warranty period.

Euromaid Customer Service

Caution!

Do not use the cooker until you have read this instruction manual.

The cooker is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker. While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not allow the cooktop to get soiled and prevent liquids from boiling over onto the surface of the cooktop. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the cooktop(irremovable stains).
- Do not switch on the cooktop until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the cooktop.
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- The cooker should not be cleaned using steam equipment.
- WARNING: Accessible parts may become hot during use. Young children should be kept away.
- WARNING: In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open door, the stabilizing means must be installed.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- WARNING: Accessible parts will become hot when the grill is in use. Children should be kept away.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

SAFETY INSTRUCTIONS

- Do not use pans with sharp edges that may cause damage to the ceramic hob.
- Do not look directly at the halogen heating zone (not covered with a pan) when they are warming up.
- If the appliance used in New Zealand, this cooking range must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

- **Switch off the hotplates in good time and make use of residual heat.**

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.

- **Make use of residual heat from the oven.**

If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

Caution!

When using the timer set appropriately shorter cooking times according to the dish being prepared.

- Only grill with the fan after closing the oven door.

- **Make sure the oven door is properly closed.**

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

- **Do not install the cooker in the direct vicinity of refrigerators/freezers.**

Otherwise energy consumption increases unnecessarily.



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

● Use proper pans for cooking.

Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!.

● Match the size of the saucepan to the surface of the heating plates.

A saucepan should never be smaller than a heating plate.

● Ensure heating plates and pan bases are clean.

Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.

● Do not uncover the pan too often.

Do not remove the pan lids during use unnecessarily or too often.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



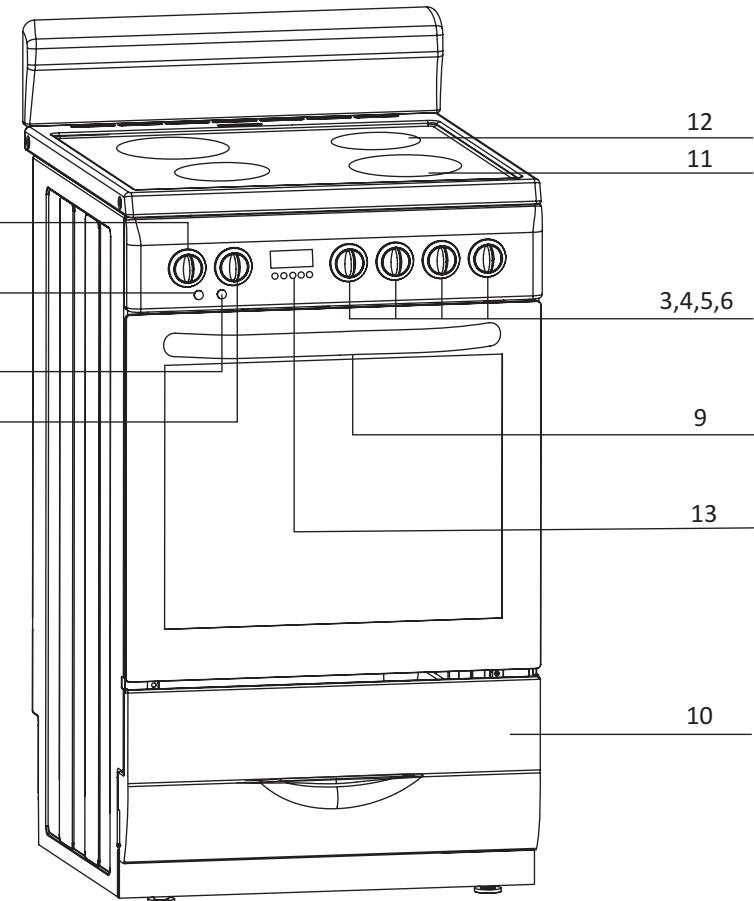
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

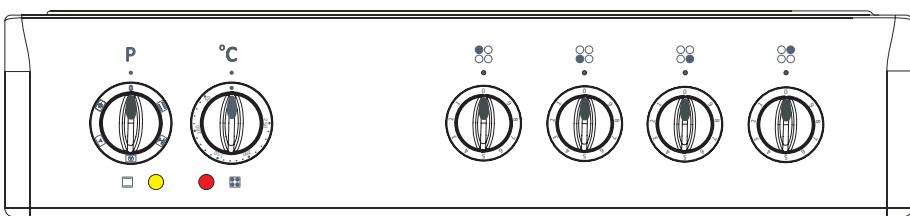
Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

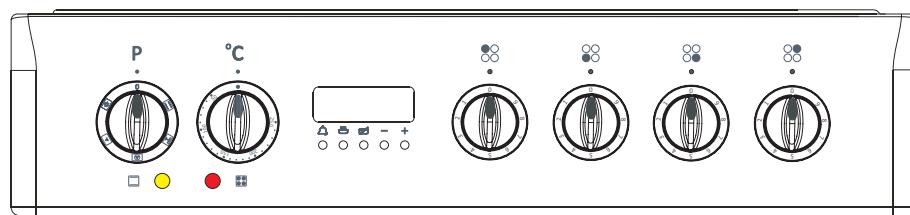
DESCRIPTION OF THE APPLIANCE



DESCRIPTION OF THE APPLIANCE



CUF54 Control panel

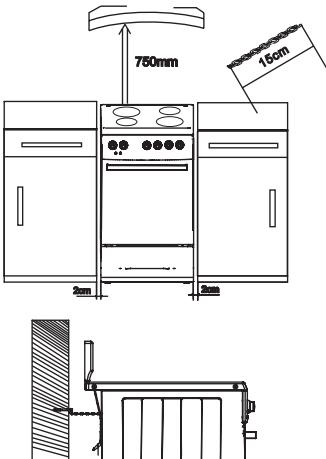


TCUF54 Control panel

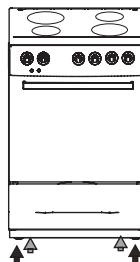
INSTALLATION

▷ Installing the cooker

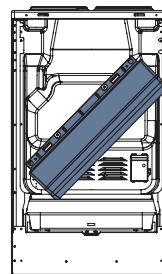
- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature. Fix the cooker to the back wall with 2 chains



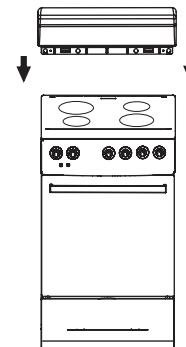
- The cooker should stand on a hard, even floor (do not put it on a base.)
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is ± 5 mm.



- Unscrew the rear panel/splash back from the rear back cover; as follow picture;



- To fit the rear panel/splashback, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



INSTALLATION

Electrical connection

Caution!

All electrical work should be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

Fitting guidelines

The cooker is manufactured to work with three phase alternating current ($415\text{V } 3\text{N}\sim 50\text{Hz}$). The voltage rating of the cooker heating elements is 230V. Adapting the cooker to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

| CONNECTION DIAGRAM | | | |
|--------------------|--|---|--|
| | Caution! Voltage of heating elements 230V Caution! In the event of any connection the safety Wire must be connected to the \ominus E terminal. | 1 | Recommended type of connection lead |
| 1 | For 230V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to \ominus . | | H05VV-F3G4 |
| 2 | For 415/230V earthed two-phase connection, bridges connect 2-3 terminals and 4-5 terminals, the safety wire to \ominus . | | H05VV-F4G2,5 |
| 3 | For 415/230V earthed three-phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, the safety wire to \ominus . | | H05VV-F5G1,5 |

L1=R, L2=s, L3=T, N=earth terminal, E=safety wire terminal

The connection cable must be secured in a strain-relief clamp.

Caution!

Remember to connect the safety circuit to the connection box terminal marked with \ominus . The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.

OPERATION

▷ Prior first use

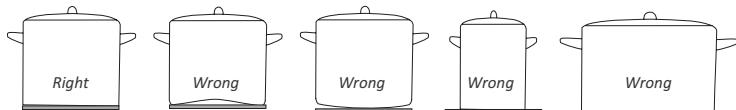
- Remove packaging, empty the drawer, clean the interior of the oven and the hob.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250 °C, for approx. 30 min.), remove any stains and wash carefully; the heating plates of the hob should be heated for around 4 min without a pan.
- When heat the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 minutes later.

▷ Controlling the heating zones of the ceramic hob

▷ Choice of cookware

Choose a pan with a diameter that is at least as large as the heating zone. Do not use pans with a concave or convex base. Always remember or put a proper cover on the pan. We recommend the use of pans with thick, even bases.

If the heating zones and pans are soiled it is impossible to make full use of the heat.

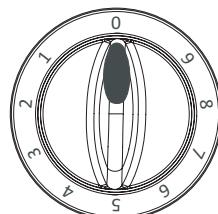


▷ Heat level selection

The heating zones have different levels of heat. The level of heat can be adjusted gradually by turning the appropriate knob to the right or left. The knobs are located at the control panel, to select it you should:

- select the knob and then turn it;
- set it to the right position.

The marks at the knob show the different levels reached by the heating zones.



| Step | Suitable for |
|------|--|
| 0 | hot plate off, use of remaining heat |
| 1-2 | maintaining temperature, slow cooking, small quantities of food(min power) |
| 3 | slow cooking |
| 4-5 | slow cooking of large quantities, slow frying of large big chunks |
| 6 | frying, preparing soup basis |
| 7-8 | fry |
| 9 | boiling, browning, frying(maxmum power) |

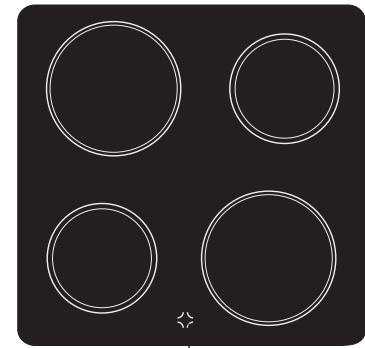
OPERATION

▷ Zone heating indicator

If the temperature of a heating zone exceeds 65 degree this is signalled by an indicator which lights up for that zone.

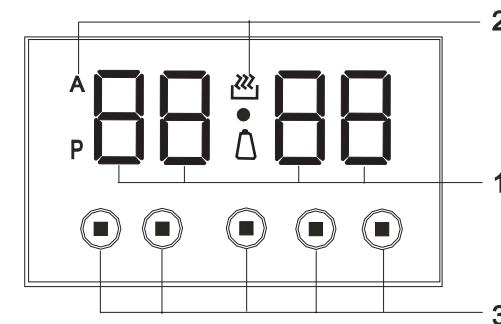
When the heating indicator lights up it warns the person using the cooker against touching a hot heating zone.

For about 5 to 10 minutes after a heating zone is switched off it will still have residual heat that can be used, for example to warm up or keep dishes warm without switching on another heating zone.



Zone heating indicator

▷ Electronic programmer (Only for TCUF54)



1-Display field

2-Functions

P-60Hz indication

A-Automatic operation indication

-Cooking indication

-Running indication

-Timer

3-Buttons

-Timer

-Cooking time

-End of cooking time

-To decrease the numbers on the digital display

-To increase the numbers on the digital display

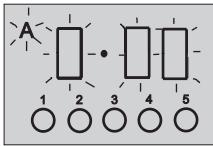
OPERATION

Caution!

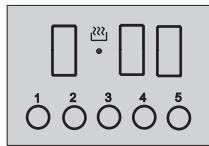
Before any setting,press buttons 2 and 3 simultaneously to start the oven.

Setting the time

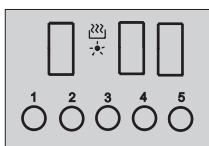
1. After connection to the mains or reconnection after a power cut,the display,shows flash " 0.00" and "A".



2. Press buttons 2 and 3 simultaneously, the signal function " " is on.



3. The signal function is flashing, set the current time using buttons 4 and 5. 5 seconds after the time has been set, the new data will be saved. The signal function is on.



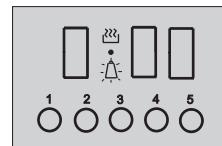
Timer

The timer can be activated at any time and any function. The timer can be set for from 1 minute to up to 23 hours and 59 minutes.

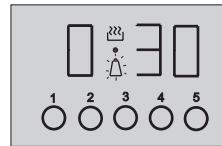
To set the timer you should:

1. Press button 1, the display will show

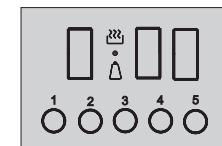
"0.00" and flashing "".



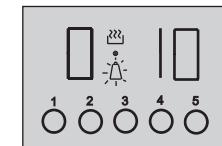
2. Set the timer using buttons 4 and 5.



3. 5 seconds after the time is set, the signal function " " is on. The new data will be saved and the display will show the current time.

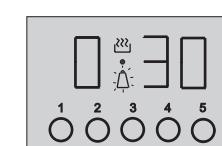


4. Press button 1, the remainent time will be shown on the display.(In the last minute, the display will show the remaining seconds)



If you want to reset the timer, repeat step 2 and set time to "0:00".

5. When the set time is up the alarm signal will be activated and the signal function " " starts flashing again.



OPERATION

6. Press any button, the signal function " " and alarm signal will go off. if the alarm signal is not turned off manually, it will be turned off automatically after 7 minutes.

Caution!

Besides timer alarm, any other alarms can be turned off by pressing button 1, 2 or 3. If the alarm signal is not turned off manually, it will be turned off automatically after 7 minutes.

There are three different alarm sounds for your choice. When the display field shows the current time, press button 4, you can select the alarm sound you want. Once the alarm sound is set, it will be introduced to the memory.

Semi-automatic operation

If the oven is to be switched off at a given time, or after defined period, you should:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press buttons 2 and 3 simultaneously, the oven will begin to work and the function signal " " is on.
3. Press button 2 or 3, then the display will show flashing "A".
4. Set the required time using buttons 4 and 5, within a range from 1 minute to 10 hours.
5. The set time is introduced to the memory after 5 seconds, then the display will show the current time. At the same time, the function signal "A" is on.
6. When the set time has passed, the oven is switched off automatically, the alarm is activated, the signal function

" " is off, and the signal function "A" starts flashing again.

7. Press button 1, 2 or 3 , the alarm signal will go off. The signal "A" still flashing. Or if the alarm signal is not turned off manually, it will be turned off automatically after 7 minutes.

Caution!

- The cooking time and switch-off time range
Cooking time range: $0 < t \leq 10$ hours

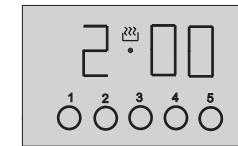
Switch-off time range: current time < switch-off time \leq current time + 10 hours

Switch-off time= current time + cooking time

- Set the cooking time or switch-off time
When using the semi-automatic operation, set either the cooking time or the switch-off time.
- If set the cooking time to be 0 or set the switch-off time to be the current time, the auto function will be off.

For example:

The current time is 2:00, the maximum switch-off time is set to be 12:00 (2:00+10:00=12:00).

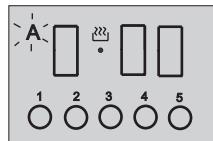


There are two methods to achieve this setting:

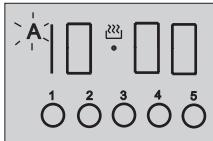
First method:

1. Press button 2, then the display will show flashing "A".

OPERATION

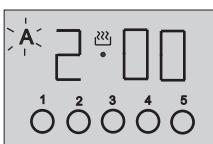


2. Set the cooking time using buttons 4 and 5.

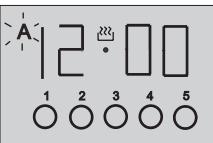


Second method:

1. Press button 3, then the display will show flashing "A".



2. Set the switch-off time using buttons 4 and 5.



5 seconds after the setting, the auto function is on.

10 hours later, the current time shows "12.00" The alarm signal is activated, the signal function "A" is off, and the signal function "A" starts flashing.

Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the stop time:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press buttons 2 and 3 simultaneously, the oven will begin to work and the function signal "A" is on.
3. Press button 2, then the display will show flashing "A". Set the cooking time using buttons 4 and 5, within a range from 1 minute to 10 hours
4. Press button 3, set the switch-off time using buttons 4 and 5.

5. The set time is introduced to the memory after 5 seconds, then the function signal "A" is on. When the work time is reached, the oven will begin to work and the display will show the current time. At the same time, the function signal "A" is on.

6. When the set time has passed, the oven is switched off automatically, the alarm signal is activated, the signal function "A" is off, and the signal function "A" starts flashing again.
7. Press button 1, 2 or 3, the alarm signal will go off. The signal "A" still flashing. Or if the alarm signal is not turned off manually, it will be turned off automatically after 7 minutes.

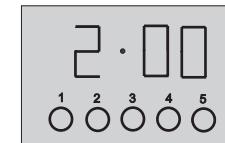
OPERATION

Caution!

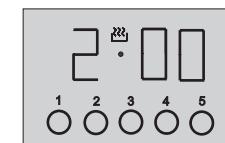
- work time = switch-off time-cooking time

For example:

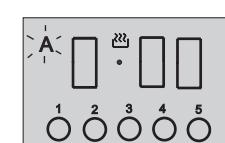
If the current time is 2:00; cooking time set to be 3 hours ; switch-off time set to be 10:00, the work time will be 7:00 ($7:00=10:00-3:00$).



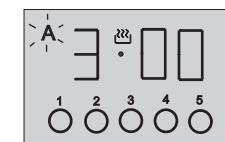
1. Press button 2 and 3 simultaneously, the oven begin to work, and the signal function "A" is on.



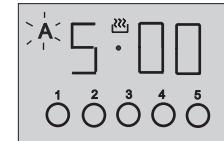
2. Press button 2, then the display will show flashing "A".



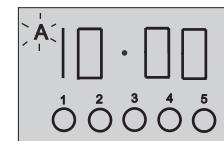
3. Set the cooking time to be "3.00" with buttons 4 or 5.



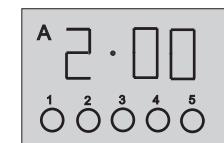
4. Press button 3.



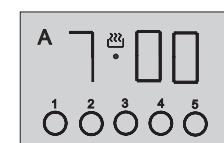
5. Set the switch-off time to be "10.00" with buttons 4 or 5, the signal function "A" goes out.



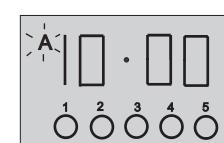
6. 5 seconds after setting, the auto function "A" is on.



7. When it up to 7:00, the oven will begin to work and the signal function "A" is on.



8. When it up to 10:00 the alarm signal is activated, the signal function "A" is off, and the signal "A" starts flashing.



OPERATION

- If the cooking time set to be 0 or the switch-off time set to be the current time, the auto function will be off.

Cancel settings

Cancel any function

Turn the oven function selection knob to "0".10 seconds later, run the oven again.

Cancel automatic function

Press button 2 and 3 simultaneously, the auto function will be cancelled, and the function signal 'A' will go out. Then the display will show the current time.

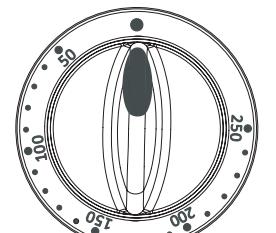
Cancel timer settings

Press button 1 to select timer settings, and then press button 4. Set time to 0:00, 5 seconds later the timer is cancelled.

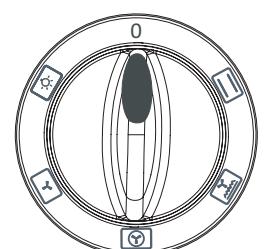
▷ Oven functions and operation

When ANY oven function is activated the ORANGE signal light will turn on, when temperature selected is reached the signal light will go off, this may occur several times when the oven is operated.

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function selection knob

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Possible settings of the oven function knob

Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.

Caution!

At this oven function knob position. The oven is not being warmed up.

OPERATION

Bottom and top heaters on

Setting the knob to this position allows the oven to be heated conventionally. Reference cooking guides can be found on pages 17 & 19 of this manual.

Fan grill heaters

(Grill, the top heater and fan)

When the knob is turned to this position, the oven activates the grill, top heater and fan function in practice, this function allows the grilling process to be speeded and an improvement in the taste of the dish, you should only use the grill with the oven door shut. Reference cooking guide can be found on page 21 of this manual.

Fan (Defrostion)

This function is used to defrost food in a enclosed safe environment and uses the fan to circulate the ambient air in the oven cavity without any cooking taking place.

Circular heater fan(Fan Forced)*

At this function, allows the oven to be heating up in a forced way with the thermo-fan, which is in the central part of the oven chamber. Heating the oven up in this way permits constant heat circulation around the dish that is in the oven. Reference cooking guide can be found on page 24 of this manual.

*Due to the efficiency of Fan Forced Cooking we recommend that until you get used to this function that you reduce both the temperature setting and duration time to reduce any risk of overcooking food.

NOTE: During operation of oven, smoke and steam will be expelled from the rear vents at the back of the cooktop surface. This is normal and should cause no concern.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the oven door shut).

- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).

- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250°C, but for the function fan and grill it must be set to a maximum of 200°C.

Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

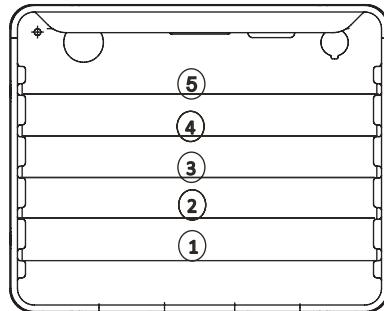
OPERATION

Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

Oven

- The oven should be cleaned after every time use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner!
- The oven chamber should only be washed with warm water and a small amount of washingup liquid.

Steam cleaning

-pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom.

-Close the oven door.

-Set the temperature knob to 50°C , and the function knob to the bottom heater position.

-heat the oven chamber for approximately 30 minutes.

-Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

- After cleaning the oven chamber wipe it dry.

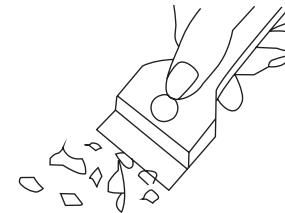
Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

CLEANING AND MAINTENANCE

When cleaning do not use cleaning agents with a strong abrasive effect, such as e.g. scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on. They may scratch the hob surface, causing irreversible damage.

Large spillages that are firmly stuck to the hob can be removed by a special scraper; but be careful not to damage the ceramic hob frame when doing this.



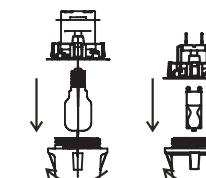
Scraper for cleaning the hob

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

- Set all control knob to the position "0" and disconnect the mains plug.
- Unscrew and wash the lamp cover and then wipe it dry.
- Pull out the light bulb from the socket, replace the bulb with a new one—a high temperature bulb(300°C) with the following parameters:

- Voltage 230V
- Power 25 W
- thread E 14 or G9.



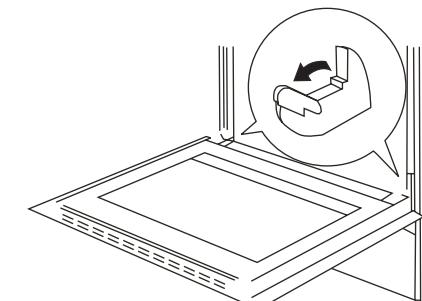
Oven light bulb

- Pull in the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.

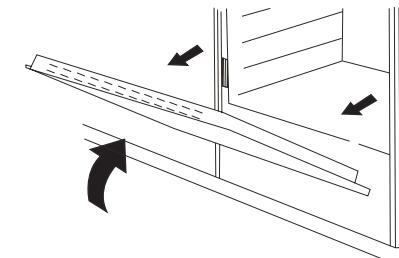
Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

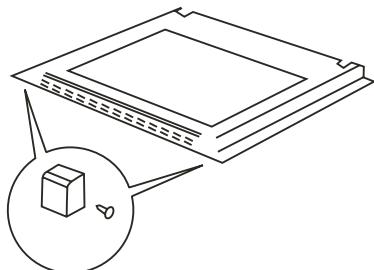


Door removal

CLEANING AND MAINTENANCE

► Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

► Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch off all working units of the oven
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

| PROBLEM | REASON | ACTION |
|-------------------------------------|-------------------------------|---|
| 1. The appliance does not work. | Break in power supply. | Check the household fuse box; if there is a blown fuse replace it with a new one. |
| 2. The oven lighting does not work. | The bulb is loose or damaged. | Tighten up or replace the blown bulb (see Cleaning and Maintenance) |

BAKING IN THE OVEN

► Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

Warning!

- The baking parameters given in tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

Baking with upper and lower heaters

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only of baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

Baking tips

Is pastry baked?

Pierce the cake with a wooden peg at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Pastry has fallen

Check the recipe. Use less fluid next time. Follow the mixing times, especially when using powered kitchen mixers.

Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only. They may vary in dependence of individual characteristics.
- The asterix indicates that the oven requires preheating.

BAKING IN THE OVEN

Pastry Baking Table

| Type of pastry | Guide level (from down upwards) | Temp(°C) | Baking time (in min.) |
|---------------------------|------------------------------------|-----------|--------------------------|
| Sweet pastry | | | |
| Raisin cake | 2 | 160-170 | 55-70 |
| Ring cake | 2 | 160-170 | 60-70 |
| Tree cake (tart form) | 2 | 160-170 | 45-60 |
| Cheese cake (tart form) | 2 | 180-190 | 60-80 |
| Fruit cake | 2 | 190-200 | 50-70 |
| Fruit cake with icing | 2 | 180-190 | 60-70 |
| Sponge cake | 2 | 180-190 | 30-40 |
| Flake cake | 3 | 190-200 | 25-35 |
| Fruit cake mix dough | 3 | 180-190 | 50-70 |
| Cherry cake | 3 | 190-210 | 30-50 |
| Jelly roll | 3 | 190-200 | 15-25 |
| Fruit fan | 3 | 160-170 | 25-35 |
| Plait bun | 2 | 190-210 | 35-50 |
| Christmascake | 2 | 180-190 | 45-70 |
| Apple pie | 2 | 190-210 | 40-60 |
| Puff paste | 2 | 180-190 | 40-60 |
| Salted pastry | | | |
| Bacon roll | 2 | 190-200 | 45-60 |
| Pizza | 2 | 220-240 | 30-45 |
| Bread | 2 | 200-220 | 50-60 |
| Rolls | 2 | 210-230 | 30-40 |
| Cookies | | | |
| Caraway roll | 3 | 180-190 | 15-25 |
| Biscuits | 3 | 180-190 | 20-30 |
| Danish pastry | 3 | 190-210 | 20-35 |
| Flaky pastry | 3 | 200-210 | 20-30 |
| Cream puff | 3 | 190-210 | 25-45 |
| Deep frozen pastry | | | |
| Apple pie, cheese pie | 2 | 190-210 | 50-70 |
| Cheese cake | 2 | 190-200 | 65-85 |
| Pizza | 2 | 210-230 | 20-30 |
| Chips for oven | 2 | 210-230 | 20-35 |
| Potato fries for | 2 | 210-230 | 20-35 |

BAKING IN THE OVEN

► Roasting

Best results are obtained with the engagement of both upper and lower Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.
- Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So you may expect some variations
- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be surveyed at all times. And liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So you may expect some variations

BAKING IN THE OVEN

Roasting table

| Type of meat | Weight (in grams) | Guide level (from bottom up) | Temp (°C)  | Guide level (from bottom up) | Temp(°C)  | Roasting time (in min) |
|--------------------------|----------------------|------------------------------------|--|------------------------------------|--|------------------------------|
| Beef | | | | | | |
| Beef loin | 1000 | 2 | 210-230 | 2 | 200-220 | 100-120 |
| Beef loin | 1500 | 2 | 210-230 | 2 | 200-220 | 120-150 |
| Roast beef, rare | 1000 | 2 | 230-240 | 2 | 220-230 | 30-40 |
| Roast beef, well done | 1000 | 2 | 230-240 | 2 | 220-230 | 40-50 |
| Pork | | | | | | |
| Pork roast with skin | 1500 | 2 | 190-200 | 2 | 170-180 | 140-160 |
| Flank | 1500 | 2 | 200-210 | 2 | 180-190 | 120-150 |
| Flank | 2000 | 2 | 190-210 | 2 | 170-200 | 150-180 |
| Pork loin | 1500 | 2 | 210-230 | 2 | 200-220 | 120-140 |
| Meat roll | 1500 | 2 | 210-230 | 2 | 200-220 | 120-140 |
| Pork cutlet | 1500 | 2 | 190-210 | 2 | 170-200 | 100-120 |
| Minced meat roast | 1500 | 2 | 220-230 | 2 | 210-220 | 60-70 |
| Veal | | | | | | |
| Veal roll | 1500 | 2 | 190-210 | 2 | 170-200 | 90-120 |
| Veal knuckle | 1700 | 2 | 190-210 | 2 | 170-200 | 120-130 |
| Lamp | | | | | | |
| Lamp prime ribs | 1500 | 2 | 200-210 | 2 | 180-200 | 100-120 |
| Mutton blade bone | 1500 | 2 | 200-210 | 2 | 180-200 | 120-130 |
| Venison | | | | | | |
| Hare ribs | 1500 | 2 | 200-220 | 2 | 180-210 | 100-120 |
| Hare blade bone | 1500 | 2 | 200-220 | 2 | 180-210 | 100-120 |
| Boar ham | 1500 | 2 | 200-220 | 2 | 180-210 | 100-120 |
| Poultry | | | | | | |
| Chicken entire | 1200 | 2 | 210-220 | 2 | 200-210 | 60-70 |
| Hen | 1500 | 2 | 210-220 | 2 | 200-210 | 70-90 |
| Duck | 1700 | 2 | 190-210 | 2 | 170-200 | 120-150 |
| Goose | 4000 | 2 | 170-180 | 2 | 150-160 | 180-200 |
| Turkey | 5000 | 2 | 160-170 | 2 | 140-150 | 180-240 |
| Fish | | | | | | |
| Fish, entire | 1000 | 2 | 210-220 | 2 | 200-210 | 50-60 |
| Fish soufflé | 1500 | 2 | 190-210 | 2 | 170-200 | 50-70 |

BAKING IN THE OVEN

► Grilling

- Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease(sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your roast and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

BAKING IN THE OVEN

Grill table

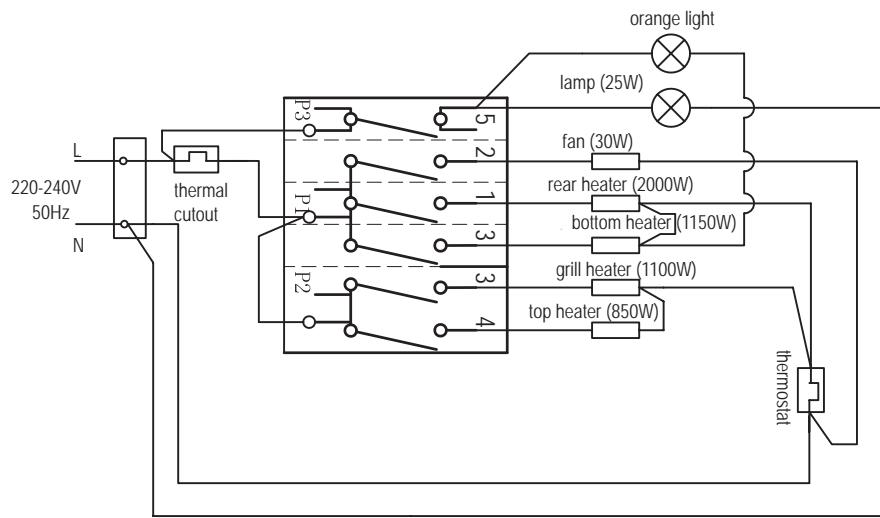
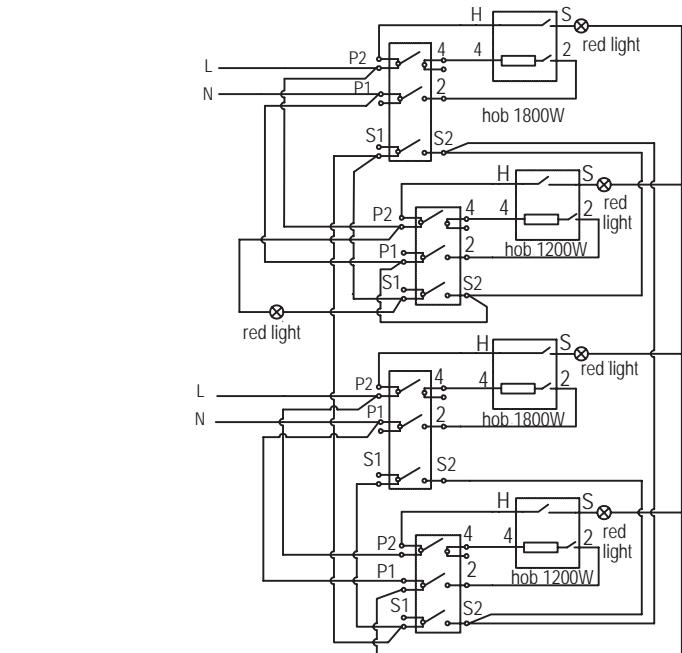
| Type of meat for grill | Weight (in grams) | Guide level (from bottom up) | Temp(°C)  | Grill time (in min.) |
|--------------------------|----------------------|------------------------------------|---|---------------------------------|
| Meat and sausages | | | | |
| 2 beefsteaks, rare | 400 | 5 | 240 | 14-16 |
| 2 beefsteaks, medium | 400 | 5 | 240 | 16-20 |
| 2 beefsteaks, well done | 400 | 5 | 240 | 20-23 |
| 2 pork scrag fillets | 350 | 5 | 240 | 19-23 |
| 2 pork chops | 400 | 5 | 240 | 20-23 |
| 2 veal steaks | 700 | 5 | 240 | 19-22 |
| 4 lamb cutlets | 700 | 5 | 240 | 15-18 |
| 4 grill sausages | 400 | 5 | 240 | 9-14 |
| 2 slices o f meat cheese | 400 | 5 | 240 | 9-13 |
| 1 chicken, halved | 1400 | 3 | 240-250 | 28-33(1.side) 23-28(2.side.) |
| Fish | | | | |
| Salmon fillets | 400 | 4 | 240 | 19-22 |
| Fish in aluminium foil | 500 | 4 | 230 | 10-13 |
| Toast | | | | |
| 4 slices of white bread | 200 | 5 | 240 | 1,5 -3 |
| 2 s lices of whole meal | 200 | 5 | 240 | 2-3 |
| Toast sandwich | 600 | 5 | 240 | 4-7 |
| Meat/poultry | | | | |
| Chicken | 1000 | 3 | 180-200 | 60-70 |
| Pork roast | 1500 | 3 | 160-180 | 90-120 |
| Pork scrag | 1500 | 3 | 160-180 | 100-180 |
| Pork knuckle | 1000 | 3 | 160-180 | 120-160 |
| Roast beef/ beef fillet | 1500 | 3 | 190-200 | 40-80 |

TECHNICAL INFORMATION

| TYPE | CUF54/TCUF54 |
|--|--------------------|
| Dimensions (height/width/depth) cm | 90/54/60 |
| Cooktop | |
| 180mm Hi-light heater(kW) | 1.8 |
| 145mm Hi-light heater(kW) | 1.2 |
| Oven | |
| Temperature regulator/ function mode switch | 1/1 |
| Guide levels (telescopic guides in 3 levels-only certain models) | 5 |
| Top heater(kW) | 0,85 |
| Grill heater(kW) | 1.1 |
| Rear heater (kW) | 2.0 |
| Oven illumination (W) | 25 |
| Function modes | |
| Top/Grill/Fan(kW) | 2.0 |
| Rear heater/fan(kW) | 2.0 |
| Top/bottom heater(kW) | 2.0 |
| Separate oven lighting(W) | 25 |
| Fan (W) | 30 |
| Max. temperature | 250°C |
| Electric connection | 380-415V 3N ~ 50Hz |
| Nominal voltage of heaters | 220-240V |
| Total connected power (kW) | 8.0 |
| Oven total (kW) | 2.0 |
| Hotplate total (kW) | 6.0 |
| Weight (kg) | 44 |

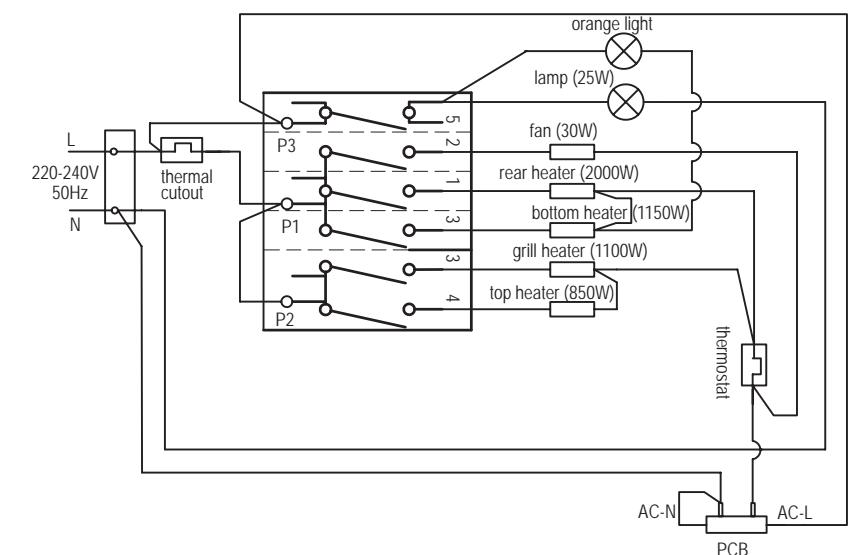
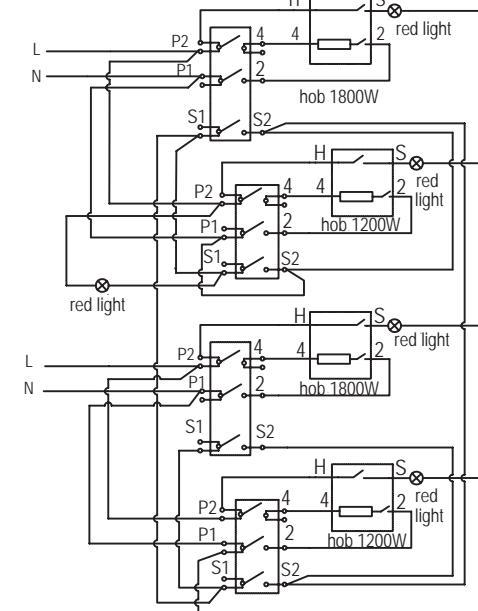
Complies with AS/NZS regulations EN 50304, AS/NZS60335-1,AS/NZS60335-2-6 standards.

ELECTRICAL DIAGRAM



CUF54

ELECTRICAL DIAGRAM



TCUF54